

October Harvest

Subscription Plans:

Full Share (feeds 4-6 adults) \$500=about \$25 per week Half Share (feeds 2-3 adults) \$300=about \$15 per week

If you have questions when completing the subscription form, please email Michelle Jones, Marketing Manager, at michellej58@hotmail.com

Spinach

Recipe: Warm Salad of Roasted Butternut Squash with Cranberry Vinaigrette, Hazelnuts and Chèvre Cheese | PCC Natural Markets. Visit website to watch video demonstration.

Salad mix

Recipe: Yum Gai Mamuang (Chicken Mango Salad) PCC Natural Markets. Ingredients: chicken breast, mango, cilantro, cherry tomatoes, shallots, mixed salad greens, roasted cashews, fish sauce, lime juice, brown sugar, chili powder, red and green sweet peppers to garnish.

Carrots

Recipe: Succulent Rosemary Pot Roast with a Rainbow of Root Vegetables | PCC Natural Markets. Visit website to watch video demonstration.

Mustard greens

Recipe: <u>Peanut Sauce with Tofu & Mustard Greens</u> | PCC Natural Markets. Ingredients: peanut butter, garlic cloves, minced ginger, molasses, honey, toasted sesame oil, shoyu or tamari, balsamic vinegar, vegetable stock, extra virgin olive oil, tomatoes, tofu, fresh mustard greens.

Radishes

Recipe: Late Summer Tomato Bisque With Shaved Fennel Salad | PCC Natural Markets. Visit website to watch video demonstration.

Collard greens

Recipe: Green & Orange Cabbage Salad | PCC Natural Markets. Ingredients: olive oil, brown rice vinegar orange zest, cabbage, collard greens, carrot, green onions, ground black pepper, Juice of ½ orange.

Shallots

Recipe: <u>Lentil Salad With Shallots And Chilies (Ethiopia)</u> | Cooks.com recipe search. Ingredients: dried lentils, red wine vinegar, vegetable oil, ground black pepper, hot chilies, and shallot cloves

Baby bok choy

Recipe: Apple, Bok Choy and Carrot Slaw | PCC Natural Markets. Ingredients: baby bok choy, lemon juice, safflower or sunflower oil, ginger, apple, carrot, course sea salt, ground pepper.

Potatoes

Recipe: Succulent Rosemary Pot Roast with a Rainbow of Root Vegetables | PCC Natural Markets. Visit website to watch video demonstration.

Beets

Recipe: Elizabeth Tatarinoff's Winter Borscht | PCC Natural Markets. Visit website to watch video demonstration.

Compliments of PCC Markets Recipe Search. Go to www.pccnaturalmarkets.com/ and www.cooks.com for recipe detail or more recipes.

Seattle Market Gardens Subscription Plans: Full share (feeds 4-6 adults) \$500 or \$25 per week. Half share (feeds 2-3 adults) \$300 or \$15 per week

To subscribe, go to http://seattlemarketgardens.org/ and complete the application and mail it to P-Patch Community Gardening Program, 2301 South Jackson Street, Suite 208, Seattle, WA 98144. If you have questions when completing the subscription form, please email Michelle Jones, Marketing Manager, at michellej58@hotmail.com